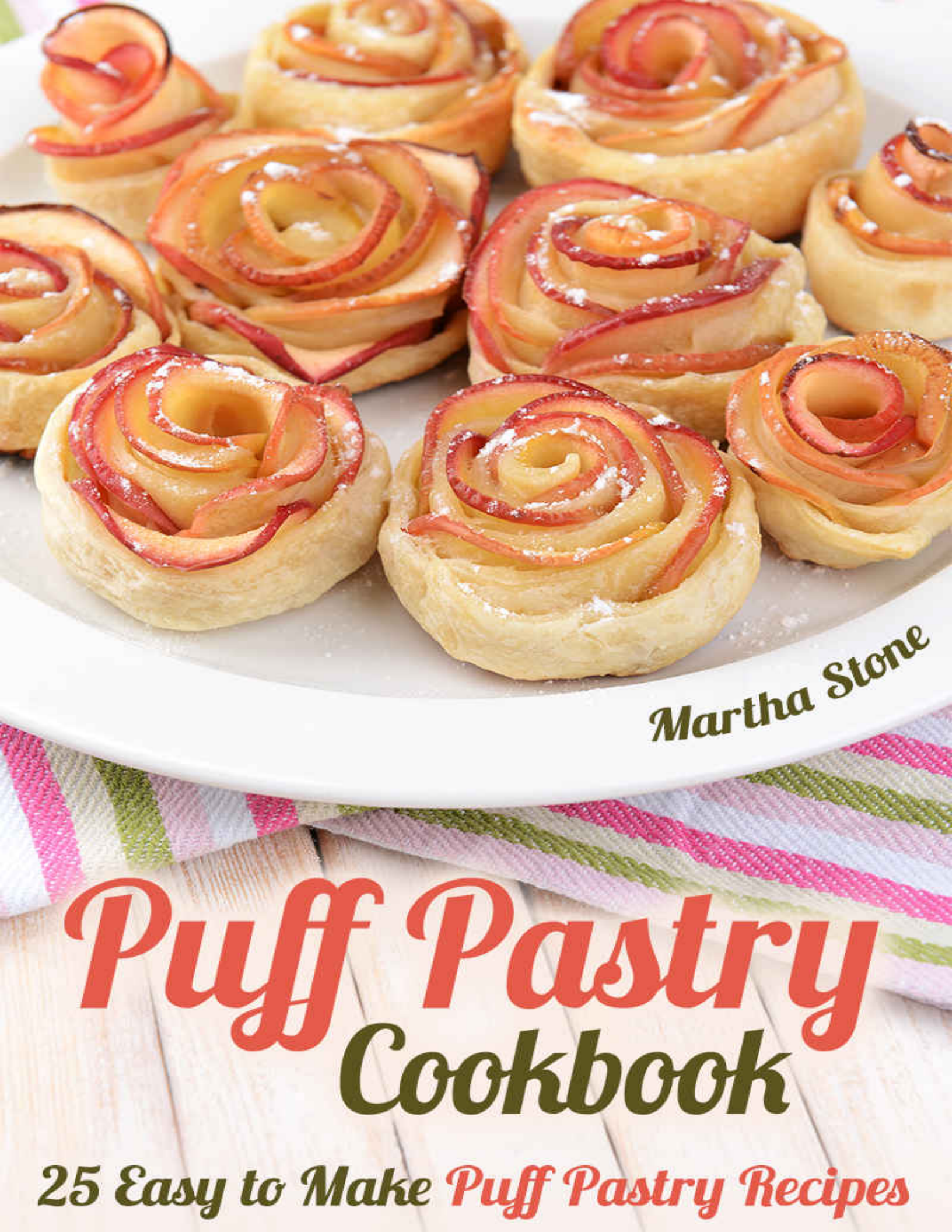

Martha Stone

Puff Pastry Cookbook

25 Easy to Make Puff Pastry Recipes

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25 Easy to Make Puff Pastry Recipes

BY

Martha Stone

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Introduction

Puff pastry dough or sheets are similar to phyllo dough and can be used in a variety of meals. It is however commonly used in desserts such as pies and tarts. When baked it is flaky and puffy. One can make their own puff pastry however this can be time consuming thus you can purchase pre-packaged puff pastry sheets.

Since the pastry dough is commonly used in desserts, this book highlights some of the many desserts it can be incorporated into as well as snacks, dinner and lunch ideas.

Using puff pastry in making your meals can come in handy if you enjoy the flaky soft dough it produces. You can also save a lot of money by using puff pastry to create meals such as casserole or pot pies. Puff pastry is versatile as it can turn a simple meal into a full entrée.

If you truly enjoy using puff pastry in creating meals then by no means will you be disappointed with this book. This book will open your eyes to the many ways in which you can use puff pastry to create meals that you can be proud of. Not only will you be proud of these meals but you will enjoy each and every one. Go ahead grab your copy and get creative with your puff pastry!

French Vanilla Slices

Another name for French vanilla slices is ‘Mille-feuilles’ and it is made from using puff pastry to sandwich cream, jam and/or custard. The flavors of the dessert can be easily adjusted so as to incorporate bolder flavors into the mix.

Serves: 8

Preparation Time: 30 minutes

Ingredients:

- Milk (2 cups)
- Egg yolks (6)
- Flour (7 ½ tablespoons)

- Frozen puff pastry (17.5 oz.)
- Vanilla bean (1 whole)
- Apricot preserves (1/2 cup)
- Castor sugar (3/4 cup)
- Confectioners' sugar
- Salt

Directions:

1. Bring milk to a boil in a saucepan then put in vanilla bean. Remove from heat and allow to cool until warm.

2. Combine sugar, yolks, flour and salt in another saucepan then slowly add warm milk and whisk to combine. Cook over a medium low flame until mixture thickens, stirring constantly with a wooden spoon. Put custard in a bowl and cool, stirring occasionally.

3. Set oven to 400˚F. Lay pastry sheet in a 14*17 baking sheet about half inch thick. Use a fork to poke dough all over.

4. Bake for 28 minutes then take from oven and cool.

5. Take cooled pastry from baking sheet and cut into 3 (5" wide strips). Use custard to top strip then add another strip on top and top with jam then top with a third strip and use confectioners' sugar to dust.

6. Cut into 8 pieces and serve.

Tomato Soup in Puff Pastry

Impress your guests at your next dinner party with this attractive elegant display. This creamy soup is rich in texture and bold in taste and accompanied by a warm golden puffed topping.

Serves: 6

Preparation Time: 1 hour 20 minutes

Ingredients:

- Butter (1/2 cup, unsalted)
- Garlic (6 cloves)
- Black peppercorns (1/2 tablespoon, whole)
- Tomato paste (1/2 cup)
- Canned Tomatoes (14.5 oz., diced)

- Salt
- Egg (1)
- Water (1 tablespoon)
- Onion (1, sliced)
- Bay leaf (1)
- Fresh thyme (1 tablespoon, chopped)
- Canned Whole tomatoes (29 oz., peeled)
- Heavy cream (2 cups)
- Puff pastry (1 pack)

Directions:

1. Heat a large soup pot and melt butter then add garlic, peppercorns, onion, thyme and bay leaf. Cook for 5 minutes with pot covered. Put in tomato paste and lightly toast then add in whole tomatoes, stir and cook for 30-40 minutes. Remove from heat and cool for 2 hours or put in fridge overnight.

2. Set oven to 450˚F. Put soup into 6 heat resistant bowls or ramekins. Combine egg with water and use to coat pastry dough. Place coated side of dough over soup bowls; avoid making the dough touch the soup. Pull dough tight over bowl and press to seal.

3. Use egg mixture to coat tops of dough and bake for 10-15 minutes until puff pastry is golden. Leave in oven for a few minutes then serve.

Puff Pastry Salmon

You can have a full meal ready in minutes with this salmon-pesto blend. Wrap fresh salmon in pastry puff along with spinach and pesto and bake for a few minutes.

Serves: 6

Preparation Time: 35 minutes

Ingredients:

- Salmon filets (2, boneless)
- Garlic powder (1/2 teaspoon)
- Frozen puff pastry (1 pack)

- Spinach leaves (6 oz.)
- Seasoned salt
- Onion powder (1 teaspoon)
- Pesto (1/3 cup)

Directions:

1. Set oven to 375˚F.

2. Use garlic powder, onion powder and salt to season fish. Lay pastry sheet on a leveled floured surface and use half of spinach to put onto sheets then top with filets, add pesto and rest of spinach. Use a bit of water to moisten edges and fold to middle and seal.

3. Bake for 20-25 minutes until pastry is puffy and salmon is thoroughly cooked.

Shrimp Scampi Cheesecake Appetizer

These individual cheesecake cups have a special ingredient that makes them stand out. They are creamy and decadent and an excellent addition to your dinner parties.

Serves: 12

Preparation Time: 1 hour 10 minutes

Ingredients:

- Olive oil (1 tablespoon)
- Garlic (6 teaspoons, diced)
- Puff pastry (12 shells, baked)
- Cream cheese (24 oz., soft)
- Heavy cream (1/2 cup)
- Salt (2 teaspoons)
- Onion (1)
- Shrimp (1 lb., deveined and peeled)
- Butter (4 tablespoons)
- Eggs (4)
- Smoked Gouda (16 oz., shredded)

Directions:

1. Set oven to 350˚F.

2. Heat oil in a skillet and sauté garlic and onion for 3-5 minutes until onions are soft and clear. Remove from heat and put aside to cool; discard excess liquid and put onion and garlic aside.

3. Slice shrimps in half, reserving a dozen whole shrimps for garnish. Heat skillet and melt butter, return garlic and onion to pot along with shrimp;

cook for 2-4 minutes or until shrimp is thoroughly cooked. Put whole shrimp aside.

4. Remove a portion of the middle of baked shells.

5. Put cheese into a bowl and add eggs one at a time, beating to combine. Add Gouda, shrimp, cream, salt and onions and mix to combine.

6. Use mixture to fill shells.

7. Bake for 20-25 minutes until mixture is golden. Garnish with shrimps.

Chicken Pot Pies with Puff Pastry

This is a quick way to prepare chicken pot pie and can be made with whatever vegetables and spices you desire. It only has a top crust which is made with the pastry which rises beautifully.

Serves: 4

Preparation Time: 65 minutes

Ingredients:

- Butter (1/2 cup, unsalted)
- Flour (1/2 cup)
- Hot pepper sauce
- Thyme (1/2 teaspoon, dried)
- Canned carrots (8 oz., drained)

- Chicken (2 cups, cooked and diced)
- Frozen puff pastry (divided into 4 squares)
- Water (1 tablespoon)
- Chicken broth (4 cups)
- Onion flakes (1/4 cup)
- Black pepper (1 teaspoon)
- Bay leaf (1)
- Canned potatoes (8 oz., white)
- Green peas (4 oz.)
- Sweet corn (4 oz.)
- Swiss cheese (4 slices)
- Egg (1)
- Water (1 tablespoon)

Directions:

1. Set oven to 400˚F and use cooking spray to grease 4 ramekins or oven proof bowl.

2. Melt butter in a saucepan and add half of broth then add flour and whisk. Slowly add broth and whisk until mixture is smooth and thick. Add hot sauce, thyme, carrots, onion flakes, pepper, bay leaf, green peas and corn. Cook for 5 minutes then add chicken and potatoes and cook for an additional 5 minutes.

3. Put a slice of cheese into each ramekin and top with chicken mix. Cover with puff pastry and press around bowl then beat egg with water. Coat pastry with egg blend and place bowls onto a baking sheet.

4. Bake for 25 minutes until pastry is golden and puffy. Rest for 5 minutes then serve.

Puff Pastry Wrapped Jumbo Shrimp

These appetizers will be on your guests' minds way after they have had them. These shrimps are wrapped in parsley, bacon and herbed cheese for a truly elegant look and superb taste.

Serves: 18

Preparation Time: 1 hour 25 minutes

Ingredients:

- Garlic and herb cheese spread (5.2 oz., soft)
- Bacon (2 slices, cooked)
- Puff pastry (1/2 pack)
- Parsley (1 tablespoon, diced)
- Jumbo shrimp (18 with tail, butterflied and deveined)

Directions:

1. Set oven to 400˚F.

2. Crumble bacon in a bowl then add parsley and cheese and combine. Fill each shrimp with blend and fold each shrimp to seal in filling.

3. Unroll pastry onto a leveled floured surface and slice into ½ " strips. Use strips to wrap around shrimp and place onto a baking sheet.

4. Bake for 15 minutes until golden.

English Quiché Lorraine

This quiche is easy to put together and will definitely be a crowd pleaser. The simple cheese, spinach and tomato filling is very creamy and will leave you wanting more.

Serves: 4

Preparation Time: 60 minutes

Ingredients:

- Puff pastry (1 sheet)
- Eggs (3)
- Salt
- Ham (3/4 cup, cooked and chopped)
- Milk (1 cup)

- Spinach (1/4 cup, chopped)
- Black pepper
- Tomato (1, sliced)
- Swiss cheese (1 cup, shredded)

Directions:

1. Set oven to 450˚F and lay pastry sheet into a pie dish. Press into dish and shape around the sides of dish.

2. Put eggs, salt, milk, pepper and spinach in a bowl and beat together. Add a layer of cheese to pastry in pie dish then add ham. Pour in eggs then top with leftover cheese and tomatoes.

3. Bake for 20 minutes and lower heat to 350˚F. Bake for 30 additional minutes until crust is golden.

Beef, Mushroom and Guinness Pie

This pie is filled with a rich stout infused beef filling that makes it very bold in taste. The filling could also be made into a stew and enjoyed otherwise.

Serves: 6

Preparation Time: 3 hours

Ingredients:

- Olive oil (3 tablespoons)
- Guinness/stout beer (1 cup)
- Stew beef meat (1 lb., cubed)
- Beef stock (1 ¼ cups)

- Bacon (2 slices, chopped)
- Thyme (1/2 teaspoon)
- Onion (1, chopped)
- Bay leaves (2)
- Carrot (1, sliced)
- Cornstarch (1/2 teaspoon)
- Crimini mushrooms (1/3 lb., sliced)
- Water (1 teaspoon)
- Garlic (1 clove, crushed)
- Puff pastry (1 sheet)
- White sugar (1 teaspoon)
- Egg (1, beaten)
- Flour (1 ½ tablespoons)

Directions:

1. Heat a large pot and add 2 tablespoons of oil. Sear meat on all sides for about 10 minutes then remove from pot and put aside. Heat leftover oil and cook bacon then add carrot, garlic, onion, sugar and mushrooms. Stir and cook mixture for 10-15 minutes.

2. Add flour to pot and combine thoroughly then add stock and stout, stirring constantly to combine. Add bay leaf, thyme and cooked beef, mix together, cover pot and cook on a low flame for 1 hour 15 minutes. Stir occasionally to avoid burning. Take cover from pot and increase heat and cook for an additional 15 minutes.

3. Combine starch with water and add to stew, stir and cook for 30 minutes. Take from heat and throw away bay leaves.

4. Set oven to 350˚F.

5. Pour stew into pie dish and place puff pastry over the top of stew. Press into rim of dish with a fork to seal. Use a knife to slit 2 vents into dough. Brush with egg.

6. Bake for 30-40 minutes until pastry is golden.

Om Ali

This dessert is said to be of Egyptian origin and contain pastry puff dough, nuts and milk. You may use any combination of nuts you prefer to make this dessert.

Serves: 8

Preparation Time: 60 minutes

Ingredients:

- Puff pastry sheets (1 pack)
- Coconut flakes (1 cup)
- Walnuts (1/2 cup, chopped)
- White sugar (1 ¼ cups)
- Pecans (1 cup, chopped)

- Milk (4 cups)
- Hazelnuts (1 cup, chopped)
- Heavy cream (1/2 cup)
- Raisins (1 cup)

Directions:

1. Set oven to 350˚F. Use butter to grease a baking dish.
2. Lay pastry sheets in baking dish and bake for 5-8 minutes or until golden and crispy.
3. Set your oven's broiler.
4. Combine pecans, raisins, ¼ cup sugar, walnuts, hazelnuts and coconut flakes in a bowl. Crumble crispy pastry into mixture and combine then spread in baking dish.
5. Heat milk and ½ cup sugar in a saucepan and pour into baking dish.
6. Combine cream with leftover sugar and beat until firm peaks form. Spread over mixture.
7. Broil for 10 minutes until golden. Serve immediately.

Lemon Berry Tartlets

These puff pastry shells can be filled with whipped cream, custard, mousse or any fruit filling of your choice. The tangy sweet treats take less than 30 minutes to put together.

Serves: 12

Preparation Time: 28 minutes

Ingredients:

- Frozen puff pastry (1 sheet)
- Lemon curd (1/3 cup)
- Flour (1 tablespoon)
- Blackberries (12, fresh)
- Egg (1, beaten)

- Confectioners’ sugar (1 tablespoon)

Directions:

1. Set oven to 400˚F. Use parchment paper to line a baking sheet.
2. Lay pastry on a leveled floured surface and use a cookie cutter to cut out 12 circular pieces. Place onto baking sheet. Use a smaller cutter to imprint smaller circles in each circle. Brush with egg and bake for 13-15 minutes until golden and puffy.
3. Remove from heat and cool thoroughly then push down inner circle of pastries and fill with curd and berries.
4. Top with sugar and serve.

Brussels Sprouts and Feta Pastry Roll

This is a great and healthy way to get the kids to eat their sprouts. This is an elegantly attractive roll that can be enjoyed by vegetarians and meat eaters alike.

Serves: 6

Preparation Time: 45 minutes

Ingredients:

- Brussels sprouts (15, trimmed and halved)
- Basil (1/4 cup, chopped)
- Lemon juice (2 tablespoons, fresh)
- Onion (1, chopped)
- Balsamic vinegar (3 tablespoons)
- Walnuts (1/4 cup)
- Honey (1 teaspoon)
- Almonds (1/4 cup)
- Olive oil (1/4 cup)
- Feta cheese (6 oz., crumbled)
- Salt
- Black pepper
- Frozen puff pastry (2- 8 inch squares)

Directions:

1. Set oven to 375˚F. Use parchment paper to line a baking sheet.

2. Put sprouts in a saucepan with 2 cups of water. Cook for5-7 minutes, covered until they are tender and brightly colored. Drain and put aside to cool.

3. Combine lemon juice, honey, salt, vinegar, pepper and oil in a bowl and put aside until needed.

4. Put sprouts in food processor along with onion, almonds, basil and walnuts. Pulse for15 seconds until mixture is diced. Put processed sprouts in a bowl and add lemon juice and cheese; combine until moist.

5. Lay 2 sheets of pastry dough on a leveled floured surface and put filling onto sheets leave an inch at one end. Roll each sheet and pinch edges to seal. Place rolls onto baking sheet with the seam facing down.

6. Bake for 20 minutes until golden.

7. Cool and serve warm.

Southwestern Bruschetta Bites

This is a twist on the traditional Italian classic by using a puff pastry base and Southern toppings. These bite size delights embody Southern flavors and won't disappoint.

Serves: 20 appetizers

Preparation Time: 55 minutes

Ingredients:

- Egg (1 large)
- Puff pastry (1 sheet)
- Cilantro leaves (1/3 cup, chopped)
- Canned black beans (1/2 cup, rinsed and drained)
- Red bell peppers (2 tablespoons, diced)
- Ground cumin (1 teaspoon)
- Avocado (1, peel and pit removed)
- Black pepper
- Water (1 tablespoon)
- Cheddar Jack cheese (1/2 cup, shredded)
- Whole kernel corn (1/2 cup)
- Red onions (2 tablespoons, diced)
- Jalapeno pepper (1 teaspoon, diced)
- Lime juice (2 teaspoons, fresh)
- Sour cream (1 tablespoon)

Directions:

1. Set oven to 400˚F. Combine egg and water in a small bowl.

2. Lay sheet of puff pastry onto a leveled floured surface. Coat with egg and water blend. Sprinkle cilantro and cheese onto coated dough, leaving ½".

Roll pastry from long side and press to seal at the seam. Slice into 20 pieces and place cut side onto baking sheets.

3. Bake for 15 minutes until golden. Remove from heat and use a spatula to flatten right away then put aside to cool for 10 minutes.

4. Combine corn, onion, jalapeno, 1 teaspoon lime juice, beans, red pepper and cumin in a bowl.

5. Crush avocado in another bowl and combine with sour cream and leftover lime juice; add black pepper to taste.

6. Spoon 2 teaspoons of avocado mix onto each pastry and top with 1 tablespoon of bean mixture.

7. Serve and enjoy!

Balsamic White Wine Strawberry Tarts

If you are looking for a simple dessert that takes few ingredients yet it turns out looking superb then this is the perfect dish for you. The tart is made from only 3 ingredients and so is the sauce but the taste is grand.

Serves: 6

Preparation Time: 35 minutes

Ingredients:

<u>For tarts:</u>

- Strawberries (1 pint, thinly sliced)
- Puff pastry (1 sheet)

- Sugar (2 tablespoons)

Balsamic Sauce:

- Honey (1 ½ tablespoons)
- White wine (1/2 cup)
- Balsamic vinegar (1/8 cup)

Directions:

1. Set oven to 425˚F. Line a baking sheet with parchment paper.
2. Slice pastry sheet in 6 equal pieces and place on baking sheet then use a fork to poke all over. Add strawberries leaving a bit of space around edge; top with sugar.
3. Bake for 20-25 minutes until golden and puffy around edges.
4. Prepare wine sauce by pouring all ingredients into a saucepan and boiling until mixture reduces by half, stirring frequently.
5. Serve tarts topped with sauce.

Puff Pastry Shells Waffles with Nutella and Fruit

Puff pastry can be used to make light fluffy waffles that can be topped with Nutella and fruits. Who doesn’t love Nutella? Say hello to your new favorite quick breakfast or it can even be a special sweet treat.

Serves: 6

Preparation Time:

Ingredients:

- Blackberries
- Puff pastry shells (10 oz. pack)
- Strawberries (sliced)
- Nutella (1/2 cup)

Directions:

1. Set up waffle iron and get it as hot as possible.
2. Crumble shells about 3 per waffle and place on waffle iron.
3. Close iron and bake until golden. Take from waffle maker.
4. Top with Nutella and strawberries and blackberries.
5. Serve right away.

Brie Cheese Appetizer

This appetizer is filled with soft melted Brie cheese and sweet apricots. The mixture is creamy and savory and very easy to prepare.

Serves: 24

Preparation Time: 40 minutes

Ingredients:

- Brie cheese (8 oz.)
- Frozen puff pastry (17.5 oz.)
- Apricot preserves (3 tablespoons)
- Egg white (1)

Directions:

1. Set oven to 350 F and use cooking spray to grease cookie sheet.
2. Slice cheese horizontally in half to form two circles.
3. Use preserves to spread onto cut side of cheese and put together. 24
4. Wrap with pastry sheet and place seam side down onto greased sheet. Use whites to brush pastry.
5. Bake for 30 minutes until golden.
6. Serve right away and enjoy!

Apple Turnovers

These traditional apple turnovers are filled with cinnamon and brown sugar infused apples. They are both aromatic and delicious.

Serves: 8

Preparation Time: 55 minutes

Ingredients:

- Lemon juice (2 tablespoons)
- Granny Smith apples (4, skin and core removed and sliced)
- Brown sugar (1 cup)
- Cornstarch (1 tablespoon)
- Frozen pastry puff (1 pack)
- Milk (1 tablespoon)

- Water (4 cups+1 tablespoon)
- Butter (2 tablespoons)
- Cinnamon (1 teaspoon)
- Vanilla (1 teaspoon)
- Confectioners' sugar (1 cup)

Directions:

1. Put apples into a bowl with water and lemon juice.
2. Heat a large skillet and melt butter then drain apples and add to pot. Cook for 2 minutes, stirring frequently. Add cinnamon and brown sugar, stir and cook for 1-2 minutes. Combine remaining water and cornstarch, add to skillet and cook until sauce gets thick. Take from heat and allow to cool.
3. Set oven to 400 F.
4. Lay pastry sheet flat and use hands to fix any gaps. Cut into squares and use apple mixture to fill center and fold into a triangular shapes. Squeeze edges together to seal.
5. Use cooking spray to coat a baking sheet and place pastry onto it. Leave an inch between turnovers.
6. Bake for 25 minutes until golden on puffy then remove from heat and cool. Prepare glaze while pastry cools.
7. Combine milk, vanilla and confectioners' sugar in a bowl. Additional sugar and milk may be added for thickness.
8. Use glaze to coat pastry, serve and enjoy!

Apple Strudel

No need to buy strudel from the store anymore when you can make fresh strudel at home. This is a snack that the kids will love and you can adapt it and get as creative as you would like.

Serves: 6

Preparation Time: 1 hour 10 minutes

Ingredients:

- Granny Smith apple (1, skin and core removed, shredded)
- Brown sugar (1 cup)
- Frozen pastry puff (1 pack)

- Milk (1/4 cup)
- Granny Smith apple (3, skin and core removed, sliced)
- Golden raisins (1 cup)
- Egg (1)

Directions:

1. Set oven to 400 F and use parchment paper to line a baking sheet.
2. Combine apples, raisins and sugar in a bowl, stir to combine and put aside.
3. Lay pastry sheet on baking sheet and use rolling pin to roll lightly. Fill center of pastry with apple mixture. Fold in half and squeeze edges together to seal.
4. Combine milk and egg together by whisking. Use mixture to coat pastry.
5. Bake for 35-40 minutes until golden.
6. Remove from heat, cool, slice and enjoy!

Cinnamon Palmiers

This sweet treatment is crispy and easy to prepare. Its biscuit like consistency is great with coffee and is a great alternative to cinnamon rolls.

Serves: 6

Preparation Time: 60 minutes

Ingredients:

- White sugar (1/4 cup)
- Butter (1 tablespoon)
- Cinnamon (3/4 teaspoon)
- Water
- Frozen pastry puff (1 sheet)
- White sugar (1/3 cup)

- Cardamom (1/8 teaspoon, ground)

Directions:

1. Put 1/4 cup of sugar onto a levelled surface and unroll pastry onto sugar, pressing into sugar.
2. Use butter to coat pastry and combine cinnamon, cardamom and rest of sugar in a bowl. Add mixture to buttered pastry by sprinkling.
3. Roll pastry from the long side until you get to the center then repeat from the other side. Use a bit of water to rub along edges in the center and press lightly together so that both sides stick. Refrigerate for 5-10 minutes until firm.
4. Set oven to 375 F and use parchment paper to line a baking sheet.
5. Slice pastry into 1/4" pieces and place on lined baking sheet.
6. Bake for 12 minutes until crisp. Remove from heat and cool. Serve and enjoy!

Crispy Cheese Twist

These cheesy snacks are a great appetizer. They can even accompany a meal and will be a great alternative to cheese sticks that you usually purchase at restaurants.

Serves: 12

Preparation Time: 20 minutes

Ingredients:

- Black pepper (¾ teaspoon)
- Frozen pastry puff (1 pack)
- Parmesan cheese (½ cup)

- Garlic powder (½ teaspoon)
- Egg white (1)

Directions:

1. Set oven to 350 ℉ and line baking sheet with parchment paper.
2. Combine pepper, garlic powder and cheese in a bowl.
3. Unroll pastry sheet onto a levelled, floured surface and use egg white to coat the sheet. Use dry mix to cover sheet and use hands to press into dough.
4. Slice into strips and twist then place onto prepared baking sheet.
5. Bake for 15 minutes until golden.

Feta Cheese Foldovers

These appetizers are baked to golden perfection and filled with a herbed cheese filling. These can be made ahead and warmed in the oven right before serving.

Serves: 12

Preparation Time: 30 minutes

Ingredients:

- Feta cheese (8 oz.)
- Frozen pastry puff (1 pack)
- Green onion (3 tablespoons, sliced thin)’
- Egg (1)
- Water (1 teaspoon)
- Egg yolk (1)

Directions:

1. Whisk yolk and water together in a small bowl.
2. Combine egg, green onion and cheese in a food processor until thoroughly blended.
3. Cut pastry sheet into 12 square pieces. Place a tablespoon full of cheese blend into the middle of each square.
4. Use a bit of water to moisturize edges of dough and form into triangles. Press edges to seal.
5. Brush with egg and water mixture and refrigerate in a covered container until you are ready to bake.
6. Set oven to 375 ℉ and bake for 20 minutes until golden.
7. Remove from heat, cool and serve warm.

Chicken Curry Puffs

These chicken puffs are savory and spicy and derive from the Malaysian culture. They coconut base is subtle and can be rolled in any way you prefer.

Serves: 9

Preparation Time: 1 hour 45 minutes

Ingredients:

- Vegetable oil (1 tablespoon)
- Ground turmeric (½ teaspoon)
- Curry powder (2 teaspoons)
- Red onions (2, chopped)
- Red chile pepper (1, chopped rough)

- Chicken breast (¾ lb., boneless and skinless- cubed)
- Frozen puff pastry (1 pack)
- Ground coriander (½ teaspoon)
- Ground cumin (½ teaspoon)
- Coconut milk (½ cup)
- Lemongrass (1 stalk, sliced thin)
- Russet potato (1, diced)
- Salt (1 teaspoon)

Directions:

1. Heat saucepan and add oil then add turmeric, curry, coriander and cumin, stir for a few seconds.
2. Add onions, red pepper, coconut milk and lemon grass, stir to combine and cook for 7 minutes. Put in potato and cook for an additional 12 minutes. Add more milk if needed. Put in chicken stir to combine and cook until thoroughly done. Remove from pot and put aside to cool.
3. Set oven to 375 ℉ and use parchment paper to line 2 baking sheets.
4. Unroll pastry sheet onto a lightly floured, levelled surface. Cut into 9 square pieces and spoon chicken into center of each piece.
5. Place onto lined baking sheet and bake for 22-27 minutes.
6. Remove from heat and cool for 10 minutes then take from baking sheet.
7. Serve warm and enjoy!

Sausage Pinwheels

Use your favorite ground sausage to create delectable appetizers that you could also grab for breakfast.

Serves: 16

Preparation Time: 35 minutes

Ingredients:

- Ground pork sausage (1 lb.)
- Celery (2 stalks, diced)
- Black pepper
- Onion (1. diced)
- Parsley (1 tablespoon, chopped)
- Frozen puff pastry (1` pack)

Directions:

1. Set oven to 300 ℉ .
2. Combine sausage, celery, black pepper, onion and parsley in a bowl.
3. Unroll pastry sheet and shape into an 8*12 rectangular piece. Spread with the sausage mix, roll, use a dab of water to moisten edges and use a fork to seal.
4. Slice into 1” pieces and flatten.
5. Place onto a baking sheet and bake for 10 minutes then turn over and bake for an additional 10 minutes until golden.
6. Remove from heat and place on paper towels to remove excess oil.
7. Serve warm and enjoy!

Mini Beef Wellington with Red Wine Sauce

This meal can be made for a special occasion. The puff pastry wraps tender beef filets with liver pate and mushrooms. A red wine sauce completes the meal for a decadent entree.

Serves: 6

Preparation Time: 1 hour 15 minutes

Ingredients:

- Vegetable oil (2 tablespoons)
- Beef tenderloin filets (6)
- Red wine (¼ cup)

- Foie gras pate (3 oz.)
- Egg (1, beaten)
- Flour (3 tablespoons)
- Beef consomme (2 cups)
- Butter (2 tablespoons)
- Salt
- Black pepper
- Mushrooms (1 cup, chopped)
- Frozen puff pastry (1 pack)
- Parsley (2 tablespoons, chopped)

Directions:

1. Heat oil in skillet and use pepper and salt to season beef. Sear beef on both sides until browned. Take from pot and put aside to cool.

2. Add wine, 1 cup of consomme and mushrooms to skillet, stir to combine and cook until mushrooms become tender. Take mushrooms from skillet with a slotted spoon and put aside leaving consomme in skillet.

3. Add pate to mushrooms using a bit of the reserved consomme to mixture. Combine until a spread like consistency is formed. Divide the mushroom amongst filets and top with pate spread. Put into refrigerator for 30 minutes.

4. Set oven to 400 ℉ and unroll pastry puff onto a levelled, floured surface. Cut out 12 five inch circles for each steak. Put filets onto a circle and bring dough around beef then top with a second circle and seal. Repeat with leftover filets and pastry dough.

5. Place onto baking sheet and use egg to coat. Bake for 12-20 minutes depending on your preference. Remove from heat and rest for 5 minutes.

6. Prepare sauce by melting butter in a saucepan. Add flour and whisk frequently until browned then put in onions and cook for 1 minute. Add leftover consomme, stir to combine and cook until mixture thickens. Add wine, lower heat and cook for 15 minutes.

7. Remove sauce from heat and put in salt, pepper and parsley.

8. Serve beef Wellington sliced in half and with sauce.

Puff Pastry Pizza

You can practically top your pizza with whatever you prefer. This herbed pizza is classy as well as delicious. The gorgonzola cheese adds dimension to this simple yet flavorful pizza.

Serves: 16

Preparation Time: 45 minutes

Ingredients:

- Frozen puff pastry (1 pack)
- Green onion (3, sliced thin)
- Garlic (1 clove, diced)

- Rosemary (2 teaspoons, dried)
- Gorgonzola cheese (¼ cup, crumbled)
- Olive oil (2 tablespoons, extra-virgin)
- Onion (1 tablespoon, minced)
- Tomatoes (6, sun-dried, chopped)
- Mozzarella cheese (2 cups, shredded)

Directions:

1. Set oven to 400 ℉ and place puff pastry on baking sheet, press together to form one sheet. Bake for 15 minutes.
2. Heat skillet and add oil then sauté onion, tomatoes, green onion, rosemary and garlic for 5 minutes.
3. Take pastry from oven and top with cheeses along with sautéed vegetables. Return to oven and bake for an additional 10 minutes.
4. Cut into squares and serve!

Spinach Pie with Pancetta

The flavors in this dish are bold from the pancetta and cheeses. This dish is similar to a Greek dish “spanakopita” and is even more flavorful than the original.

Serves: 8

Preparation Time: 1 hour 48 minutes

Ingredients:

- Olive oil (3 tablespoons, extra-virgin)
- Garlic (2 cloves, diced)
- Spinach (10 oz., chopped)
- Provolone cheese (4 slices)
- Egg white (1)

- Red onion (½, minced)
- Pancetta (¼ cup, cubed)
- Feta cheese (3 tablespoons)
- Frozen puff pastry (1pack)

Directions:

1. Set oven to 350 ℉ and grease a pie dish (8 inch).

2. Heat skillet and add oil then put in onions and sauté for 5 minutes then add pancetta and garlic. Cook for 8 minutes until pancetta becomes crisp. Lower heat and put on feta and spinach. Remove mixture from skillet.

3. Put Provolone in bottom of pie dish then add spinach mix and cover with pastry puff. Coat pastry with egg white.

4. Bake for 15 minutes until golden. Take from oven and cool for 1 hour before serving.

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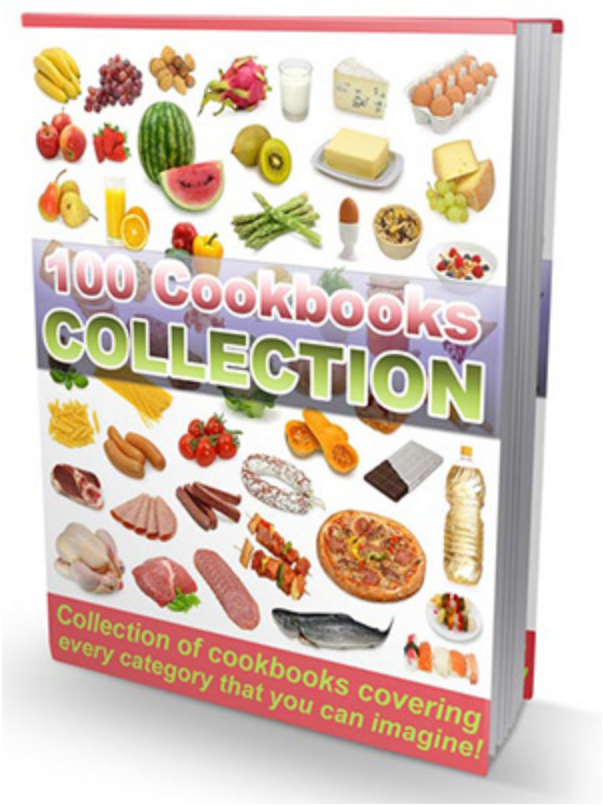

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